



THE GUILD HOUSE

gluten-free friendly lunch

raw

tuna ribbons* ahi tuna, avocado, radish, chili oil 16

oysters* champagne mignonette, grape granita, black pepper, shaved grapes 13

kampachi* pineapple tomatillo, achiote vinaigrette, pickled poblano 16

market

pea salad mascarpone, lemon, velle dry jack, baby greens 8

brussels sprouts caramelized onion, pecans, white cheddar, sweet mustard dressing 9

green salad roasted beets, radish, carrots, goat cheese, banyuls vinaigrette 8

grilled portobello mushroom kale, quinoa, pine nuts, shaved root vegetables, ricotta salata, citrus vinaigrette 12

appetizers

pork cheeks tomato gravy, spaghetti squash, charred shishito pepper 15

prime rib cap* sweet onion relish, Pointe Reyes blue cheese, mustard vinaigrette 16

entrées

chopped chicken salad dates, roasted corn, tomatoes, blue cheese, cabernet buttermilk dressing 13

steak salad* prime flat iron, arugula, green beans, Maytag blue cheese, mustard vinaigrette 19

chicken roulade celery root purée, romanesco, wild mushrooms, sliced truffles, madeira reduction 17

salmon* romanesco, raisins, capers, cauliflower caviar cream 26

sides

cucumbers and tomatoes sherry crème fraiche 5

cauliflower avocado, edamame, roasted corn, pickled red onions 7

parsnip purée 5

A Team of Artisans
for All Seasons

We proudly
source locally
grown ingredients
whenever possible.
There's a lot of love
on every plate, and
we look forward to
sharing this unique
collection from
"Our Guild"
with you.

The Guild House
Artisan Partners

AJ Studios Woodworks
Blue Jacket Dairy
Dan the Baker
Gerber Farms
Graeter's Ice Cream
Honey Run Farms
Mark Metal Works
Michael's Meats
Milligan's Ohio Maple Syrup
North High Brewing
Old City Soda
Schlabagh Woodworks
Swainway Farms
Watershed Distillery

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* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. please inform your server of any food allergies. while we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). we offer gluten-free friendly menus; however, our kitchen is not completely gluten free. 4.17